

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

-1- (Currently Amended)

A process for reducing acrylamide production in a cooked, starch based processed food which comprises:

(a) providing an aqueous medium consisting essentially of added dry yeast extract for a fermentation by a microorganism for food fermentations containing an uncooked processed food at a pH for metabolizing sugars in the uncooked processed food ~~and~~ in a fermenter with an outlet with a strainer for the uncooked processed food ~~and means for recirculation of the aqueous medium in the fermenter;~~

(b) fermenting the uncooked processed food in the aqueous medium which is agitated ~~and recirculated~~ in the fermenter with the microorganism so as to ferment the sugars in the food sufficiently to reduce the acrylamide production upon cooking of the uncooked processed food;

(c) removing the aqueous medium from the uncooked processed food in the fermenter through the strainer;

(d) ~~removing the processed food from the fermenter,~~  
~~and~~

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

washing the uncooked processed food from step  
(c) in the fermenter with water to remove residues from the  
fermentation; and

(e) cooking baking or frying the uncooked processed food, wherein the fermented and cooked food contains less acrylamide than without the fermentation.

-2- (Currently Amended)

The process of Claim 1 wherein the aqueous medium ~~comprises an added sugar for the fermentation~~ consists of the dry yeast extract.

-3- (Previously Presented)

The process of Claim 1 wherein the aqueous medium comprises an added amino acid source for the fermentation.

-4- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the aqueous medium for the fermentation is at a temperature between about 10 and 40°C.

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

-5- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein a pH of the aqueous medium is maintained between 4 and 8 during the fermentation.

-6- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being fried.

-7- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being baked in an oven.

-8- (Previously Presented)

The process of Claim 1 wherein the cooked food is selected from the group consisting of potato chips, tortilla chips, pretzels, crackers, baked goods, fried breads, processed cereals and French fries.

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

-9- (Original)

The process of Claim 1 wherein the aqueous medium is in a reaction vessel and the aqueous medium is recirculated into and out of the vessel while retaining the food in the vessel.

-10- (Original)

The process of any one of Claims 1, 2 or 3, wherein the microorganism is a yeast.

-11- (Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a bacterium.

-12- (Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a lactic acid producing microorganism.

-13- (Previously Presented)

The process of Claim 1 wherein the microorganisms are recycled between batches of the uncooked processed food which are processed in the fermentation.

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

-14- (Currently Amended)

The process of Claim 1 wherein prior to ~~or~~ and during the fermenting the pH of the aqueous medium is adjusted during the fermentation.

-15- (Cancelled)

-16- (Original)

The process of Claim 1 wherein at the end of the fermenting the aqueous medium has a pH between about 4 and 5.

-17- (Previously Presented)

The process of Claim 1 wherein the uncooked processed food is dried after the fermentation and before the cooking.

-18- (Previously Presented)

The process of Claim 1 wherein water provided in the aqueous medium in step (a) is distilled or otherwise purified.

-19- (Previously Presented)

The process of Claim 1 wherein the uncooked food is potato slices.